

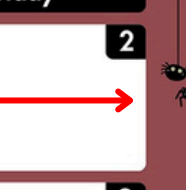
Please see the Site Supervisor to request a specific allergen free menu

 Vegetarian  Whole Grain
 Vegan

October Hot Supper

2026



Monday					Tuesday					Wednesday					Thursday					Friday				
																								
5					6					7					1					2				
					Bean & Cheese Burrito 					Fruit Parfait w/WG Granola  					Pizza Crunchers  					Chicken Tamale w/Beans 				
12					13					14					15					16				
Corn Dog 					Bean & Cheese Burrito 					Fruit Parfait w/WG Granola  					Pizza Crunchers  					Chicken Tamale w/Beans 				
19					20					21					22					23				
Corn Dog 					Bean & Cheese Burrito 					Fruit Parfait w/WG Granola  					Pizza Crunchers  					Chicken Tamale w/Beans 				
26					27					28					29					30				
Corn Dog 					Bean & Cheese Burrito 					Fruit Parfait w/WG Granola  					Pizza Crunchers  					Chicken Tamale w/Beans 				

W1

W2

W3

Assorted Condiments: (optional, vary daily) Mustard, Mayonnaise, Ketchup, Tapatio.
Milk: 1% Low-fat White Milk, and Non-fat Chocolate Milk.
All milk is locally sourced and rBST hormone free.
Milk is **NOT required with Meals**

All meals include the following components: Grain, Meat/Meat Alternative, Fruit, Vegetable, and Milk. Students must select 3 out of the 5 components offered, with one component being a fruit or vegetable.
*WG=whole grain (may consist of chips, crackers, a roll, or a pretzel)

This institution is an equal opportunity provider.

Sides offered daily:
M: Seasoned Beans and Fruit Bowl
T: Baby Carrots and Assorted Fruit Cups
W: Side Salad and Fruit Bowl
Th: Baby Carrots and Assorted Fruit Cups
F: Spicy Lime Cucumbers and Fruit Bowl